



THE LANDING

BAY OF ISLANDS NEW ZEALAND



Madre Chardonnay 2020

TASTING NOTES

The 2020 Madre Chardonnay offers a complex aroma of citrus, stonefruit and spice characteristics. Deep and intense, the palate offers crisp citrus flavours, with mineral notes and a powerful, lingering finish. A sophisticated wine that matches perfectly with the delicacy of lobster or subtle, sweet-flavored fish like grouper.

TECHNICAL ANALYSIS

pH: 3.25	TA: 0.67%	Alcohol: 14%
Allergens: None	RS: Dry	Blend: 100% Chardonnay

VITICULTURE

The Landing's first vines, from which most of the Madre grapes are picked, were planted in 2007. Growing within sight of the ocean, the fruit is warmed by Northland's long summers and dried by cooling sea breezes.

WINEMAKING

The grapes were hand-picked from three blocks at The Landing, on 11, 17 and 24 February 2020, with yields ranging from 3.5-5.5 tonnes per hectare. Whole-bunch fruit was gently pressed to French oak barrels, 50% new, for fermentation. After 11 months, the wine was blended to tank for more than a year, ageing on full yeast lees.

VINTAGE NOTES

Chardonnay 2020 was an outstanding growing year in the Bay of Islands, with low rainfall over the ripening months, allowing each block to be harvested at the optimal ripeness.

September 2019 – March 2020 Rainfall 424mm, GDD 1640°C

REVIEWS

Jancis Robinson 17/20
Bob Campbell 96/100
Andrea Pritzker 96/100
Cameron Douglas 95/100
Michael Cooper 5 Stars